

Valentine's Day Dinner Menu

It's almost that time of year when love is in the air!! Please plan on joining us Saturday, February 14th, for a romantic three-course and sweets table to share with the one you love. Our dining room will be dimly lit with flowers on the table, candlelight and soft music playing in the background. What a wonderful night to tell your special someone just how much they mean to you!

FIRST COURSE

Wedding Soup

SECOND COURSE

Beggars Purse Salad

Boston lettuce topped with a flaky phyllo pastry filled with herbed boursin cheese, fresh blueberries and finished with a warm artichoke vinaigrette.

ENTREE SELECTIONS

Grilled Wahoo \$33.95

Fresh Wahoo Steak char-grilled and presented with a fresh avocado and mango chutney.

Black and Bleu NY Strip \$39.95

12oz. Angus Center Cut NY Strip Steak seasoned with a blend of cajun spice, pan-seared to desired temperature and finished with a bleu cheese butter.

Poached Salmon Florentine \$33.95

Fresh Salmon filet poached in a court bouillon and presented on a nest of wilted spinach with a caper and dill beurre blanc sauce.

Surf and Turf \$47.95

5oz. Filet Mignon grilled to perfection and served with a 4oz. Lobster Tail with drawn butter.

River Road Chicken \$29.95

Boneless 1/2 Chicken marinated with fresh herbs, whole grain mustard and horseradish, grilled and finished with a white wine reduction.

Twin Lobster Tails \$49.95

Two 4oz. Rock Lobster Tails broiled and served with drawn butter.

Prime Rib \$39.95

12oz. Herb Encrusted Prime Rib roasted to perfection and served at desired temperature.

DESSERT

Sweet Table Buffet

**all entree prices include each course, vegetable and starch du jour. (excluding tax and gratuity)

RESERVATIONS REQUIRED: 425-0333

SNOWMAN OPEN 2015



FINAL RESULTS OF THE 2015 SNOWMAN OPEN
Congratulations to the team of Kirk Brown and Matt Johnson for winning the 2015 Snowman Open with an 11-under score of 61. With the great weather we had a record turnout of 33 2-man teams.

BOOK CLUB:
"I Am Pilgrim"
by Terry Hayes
Feb. 25th @ 10:30



NEW MEMBERS LIST AS OF JAN. 29:

Mr. John Bass	Mr. and Mrs. Randy Ludwig
Mr. and Mrs. John Benton	Mr. Jimmy Mitcher
Mr. and Mrs. Jim Bogart	Mr. and Mrs. Bill Mullins
Mr. and Mrs. Scott Booth	Mr. and Mrs. Eric Neal
Mr. and Mrs. Jason Bourq	Mr. and Mrs. Phillip Newsome
Mr. and Mrs. Jim Brentlinger	Mr. and Mrs. Pete Raino
Mr. and Mrs. Roy Bull	Mr. Joey Sample & Miss. Sara Jo Roark
Mr. and Mrs. Randy Butler	Mr. and Mrs. Michael Robbins
Mr. and Mrs. John Campbell	Mr. and Mrs. Robert Robbins
Mr. and Mrs. Randy Costa	Mr. and Mrs. Thomas Schamberger
Mr. and Mrs. James Dugan	Mr. and Mrs. Dave Schmitz
Mr. and Mrs. Joe Durham	Mr. and Mrs. Henry Shearer
Mr. and Mrs. Robert Frazier	Mr. and Mrs. Steven Stockwell
Mr. and Mrs. Hank Gamble	Mr. and Mrs. Travis Sullivan
Mr. and Mrs. Dave Gerber	Mr. and Mrs. Guy Swan
Mr. and Mrs. Larry Green	Mr. and Mrs. Matt Todd
Mr. and Mrs. Sam Haney	Mr. and Mrs. Gerald Uecker
Mr. and Mrs. Mike Heslep	Mr. Tyler Wallace
Mr. and Mrs. Mark Hollingsworth	Mr. and Mrs. Mark Walser
Ms. Patsy Johnson	Mr. and Mrs. Thomas Westbrook
Mr. and Mrs. Jerry Jones	Mr. and Mrs. Curtis White
Mr. Kendall Kramer	Dr. and Mrs. Eddie Wood
Mr. and Mrs. Kevin Linck	Mr. and Mrs. Larry Zink
Mr. and Mrs. Kevin Lind	

CLUBHOUSE NEWS:

INTRODUCING....ART WITH A TWIST..Thursday, February 19th!! Please join us on the third Thursday of every month for "Art with a Twist"! Enjoy a step-by-step instruction with our experienced and enthusiastic local artist Jim Tindall. All materials will be provided along with a glass of wine. You'll leave with a one-of-a-kind creation and an experience you'll never forget!!! Seating is limited so you'll need to make your reservations early!! The fun begins at 5:30 and is over by 7:30 so plan on joining us for dinner to round out your evening. The cost is \$40.00 per person and due to how this event is structured you will not be able to charge the event on your account. Check or cash are welcome.